

MANUFACTURING
NUMBERS:

9100210
9100212
9100218
9100220
9100222
9100224
9100230

roundup
by A.J. Antunes & Co. ®

VARIETY STEAMER

Models VS-200ASB & ADB



P/N 1010649 Rev. G 03/12



Owner's Manual

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OWNER INFORMATION**General**

The Variety Steamer produces steam using plain tap water for quick heating and reconstituting of food items. Simple push-button action delivers an impulse of steam. Because the amount of steam is consistent, it removes the guesswork and produces an identically finished product from one operator to the next.

This manual provides the safety, installation, and operating procedures for the Variety Steamer. We recommend that all information contained in this manual be read prior to installing and operating the unit.

Your Variety Steamer is manufactured from the finest materials available and is assembled to Roundup's strict quality standards. This unit has been tested at the factory to ensure dependable trouble-free operation.

Warranty Information

Please read the full text of the Limited Warranty in this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and **are NOT** covered under warranty.

The warranty **does NOT** extend to:

- Damages caused in shipment or damage as result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance.
- Damage caused by abuse or careless handling.
- Damage from moisture into electrical components
- Damage from tampering with, removal of, or changing any preset control or safety device.

IMPORTANT! Keep these instructions for future reference. If the unit changes ownership, be sure this manual accompanies the equipment.



OWNER INFORMATION (continued)**Service/Technical Assistance**

If you experience any problems with the installation or operation of your unit, contact your Authorized Service Agency. They can be found in the service agency directory packaged with the equipment.

Fill in the information below and have it handy when calling your Authorized Service Agency. The serial number is on the specification plate located on the rear of the unit.

Purchased From: _____

Date of Purchase: _____

Model No.: _____

Serial No.: _____

Mfg. No.: _____

Refer to the service agency directory and fill in the information below:

Authorized Service Agency

Name: _____

Phone No.: _____

Address: _____

Use only genuine Roundup replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has been factory trained and has a complete supply of parts for this unit.

You may also contact the factory at **1-877-392-7854** or **1-630-784-1000 (outside the U.S and Canada)** if you have trouble locating your Authorized Service Agency.

Model Designation**VS-200AXX**

SB = Single Basket 20 oz.

DB = Dual Basket 10 oz. each

IMPORTANT SAFETY INFORMATION

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the Variety Steamer.

⚠ WARNING ⚠

GENERAL WARNING. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

⚠ CAUTION ⚠

GENERAL CAUTION. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

⚠ WARNING ⚠

ELECTRICAL WARNING. Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

⚠ WARNING ⚠

HOT SURFACE WARNING. Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using the equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do NOT attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual. Do NOT use corrosive chemicals in this equipment.
- Do NOT operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Authorized Service Agency for adjustment or repair.
- Do NOT block or cover any openings on the unit.
- Do NOT immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do NOT allow cord to hang over edge of table or counter.

The following warnings and cautions appear throughout this manual and should be carefully observed.

- Turn the unit off, disconnect the power source, and allow unit to cool down before performing any service or maintenance on the unit.
- The procedures in this chapter may include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviated HCS (Hazard Communication Standard). See Hazard Communication Standard manual for the appropriate Material Safety Data Sheets (MSDS).
- The equipment should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.

IMPORTANT SAFETY INFORMATION (continued)

- **WARNING ELECTRICAL SHOCK HAZARD.**
FAILURE TO FOLLOW THESE INSTRUCTIONS
COULD RESULT IN SERIOUS INJURY OR
DEATH.
 - Electrical ground is required on this appliance.
 - Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
 - Do NOT use an extension cord with this appliance.
 - Check with a qualified electrician if you are unsure whether the appliance is properly grounded.
 - The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administrators, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).
- Water pressure must not exceed 30 psi (2.1 kg/cm² or 207 kPa). Higher water pressure may cause poor performance or flooding. To reduce water pressure, install a Water Pressure Regulator and set between 20–25 psi (1.4–1.7 kg/cm² or 138–172 kPa). To order a Water Pressure Regulator from your Authorized Service Agency, order Roundup P/N 7000314.
- Do NOT clean this appliance with a water jet.
- Do NOT use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.
- To ensure proper steaming characteristics, some mineral deposits must be present on generator casting. If, during cleaning, the casting does become free of mineral deposits, add plain tap water to casting and allow it boil off. This will ensure proper steaming characteristics by creating a thin layer of mineral deposits on the casting.

⚠ CAUTION ⚠

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

⚠ WARNING ⚠**ELECTRICAL SHOCK HAZARD.**

FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.

- Electrical ground is required on this appliance.
- Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do NOT use an extension cord with this appliance.
- Check with a qualified electrician if you are unsure whether the appliance is properly grounded.

VARIETY STEAMER

SPECIFICATIONS

Electrical Ratings at Listed Supply Voltages

Model & Mfg. No.	Voltage	Watts	Amps	Hertz
VS-200ASB 9100210	208-240	3800	18.3-15.8	50/60
VS-200ASB 9100212	230	3490	15.2	50/60
VS-200ADB 9100218	240	3000	12.5	50/60
VS-200ADB 9100220	208-240	3800	18.3-15.8	50/60
VS-200ADB 9100222	230	3490	15.2	50/60
VS-200ADB 9100224	240	3800	15.8	50/60
VS-200ADB 9100230	208-240	3800	18.3-15.8	50/60

Electrical Cord & Plug Configurations

Model & Mfg. No.	Description	Configuration
VS-200ASB 9100212 VS-200ADB 9100222	CEE 7/7, 16 Amp., 250 VAC (Assembly Only)	
VS-200ADB 9100224	IEC-309, 16 Amp., 250 VAC, Pin & Sleeve (Assembly Only)	
VS-200ASB 9100210 VS-200ADB 9100220 9100230	NEMA 6-20P, 20 Amp., 250 VAC, Non-Locking (Assembly Only)	
VS-200ADB 9100218	UK BS 1363, 13 Amp., 250 VAC	

Capacities

VS-200ADB

- 10 oz. of frozen or thawed product in each of two baskets. Note: Pastas must be precooked.

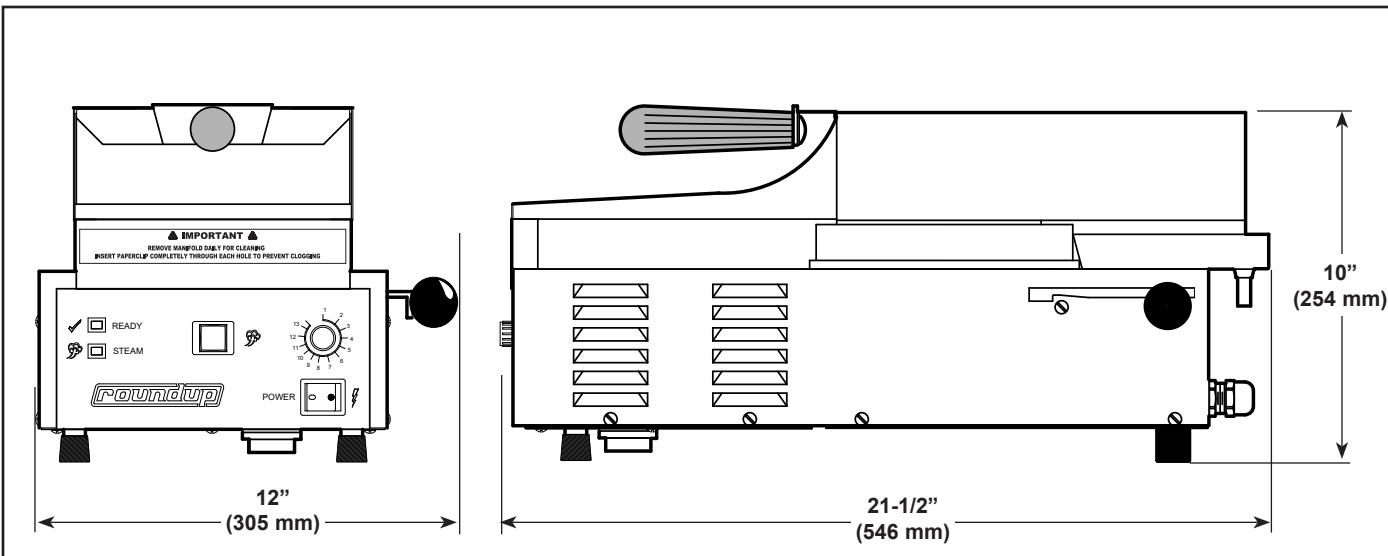
VS-200ASB

- 20 oz. of frozen or thawed product in one basket. Note: Pastas must be precooked.

Shipping Weight

- 42 lbs. (19 kg)

Dimensions



INSTALLATION

Unpacking

1. Remove unit and all packing materials from shipping carton.
2. The unit should ship with:
 - Variety Steamer
 - Basket Assembly (Single or Dual)
 - Owner's Manual
 - Authorized Service Agency Directory
 - Petro-Gel Lubricant
 - Water Inlet Hose Assembly
 - Black Drain Tubing

NOTE: If any parts are missing or damaged, contact Antunes Technical Service IMMEDIATELY at 1-877 392-7854 or 630-784-1000 in the U.S. and Canada.

3. Remove all packing materials and protective coverings from the unit.
4. Remove and wash all removable parts (Baskets, Top Housing, Drip Tray) in soap and water. Rinse with clean, hot water and allow to air dry.
5. Wipe all surfaces of the unit with a hot damp cloth.

NOTE: Do NOT use a dripping wet cloth. Wring out before use.

6. Reinstall all removed parts.

Equipment Setup

GENERAL

When placing the unit into service, pay attention to the following guidelines:

- Make sure the power is off and the unit is at room temperature.
- Do NOT block or cover any openings on the unit.
- Do NOT immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do NOT allow cord to hang over edge of table or counter.
- Raise the front legs so the unit is tilted slightly to the rear (Figure 2).

ELECTRICAL

1. Place the unit on a sturdy, level table or other work surface. Turn the unit off before proceeding.
2. Ensure that the line voltage corresponds to the stated voltage on the units specification label and power cord warning tag. Plug in the power cord.

CAUTION

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

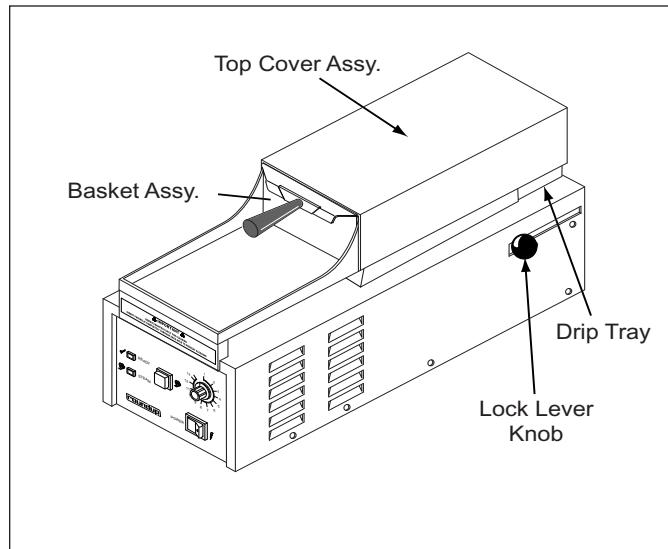


Figure 1. Variety Steamer

INSTALLATION (continued)**⚠ WARNING ⚠**

Be sure to follow all guidelines, procedures, and precautions listed in the important safety information section of this manual.

⚠ CAUTION ⚠

This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administrators, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).

PLUMBING

NOTE: Variety Steamer models are designed to use cold tap water.

This unit requires a direct water hookup. A Water Inlet Hose and Strainer Assembly (Figure 2) are supplied.

1. Turn off the Water Valve (not supplied) that provides water to the unit (Figure 2).
2. Connect the 1/4" I.D. flexible tubing to the outlet side of the Water Pressure Regulator and secure with the Worm Clamp (Figure 2).

NOTE: A Water Pressure Regulator (P/N 7000314) must first be installed (Figure 2). Failure to do so will result in poor steaming and possible flooding.

3. Turn on the Water Valve.
4. Hold the Quick Disconnect Insert over a bucket, then press and hold the white plastic tip until there's a good, steady water flow. This will purge all air out of the line.

5. Release the plastic tip and check the pressure on the Water Pressure Regulator Gauge. It should read 20 psi.
 - a.) If it reads less, increase the water pressure by pulling the black knob up and turning it clockwise.
 - b.) If it reads more, decrease the water pressure by pulling the black knob up and turning it counter clockwise.

NOTE: When adjusting the knob, you must relieve the existing pressure by pressing the white plastic tip on the Quick Disconnect insert for 3 seconds. The gauge will then show the new pressure.

6. Once the gauge reads 20 psi, push the black knob down to lock it in place.
7. Push the Quick Disconnect Insert into the fitting at the rear of the unit until it clicks (Figure 2).

NOTE: Incoming water is controlled by a solenoid valve inside the electrical housing of the steamer.

8. Connect the Black Drain Hose to the Drip Tray (Figure 2). Place the other end of the hose in a drain or collection pan.

⚠ CAUTION ⚠

Water pressure must not exceed 30 psi (2.1 kg/cm² or 207 kPa). Higher water pressure may cause poor performance or flooding. To reduce water pressure, install a Water Pressure Regulator, and set the pressure between 20–25 psi (1.4–1.7 kg/cm² or 138–172 kPa). To order a Water Pressure Regulator from your Authorized Service Agency, order Roundup P/N 7000314.

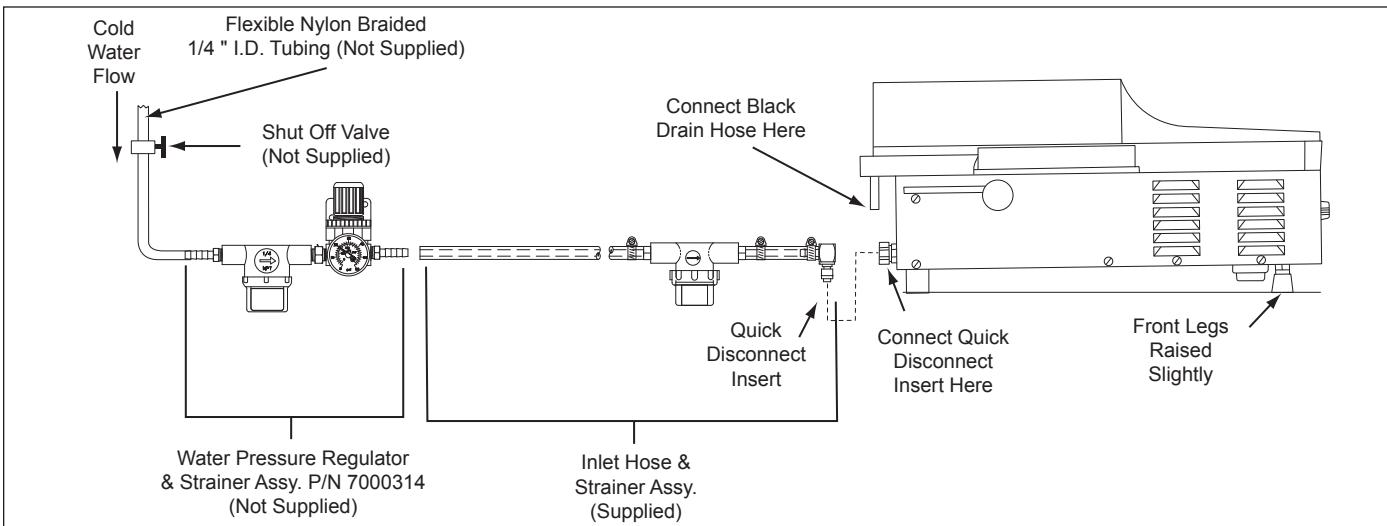


Figure 2. Connecting Water Supply

OPERATION

Operating Instructions

1. Make sure the Lock Lever is in the locked position (Figure 4).
2. Turn the power on and allow the unit to preheat for approximately 20-30 minutes.

NOTE: The Ready Light turns on during warmup.

NOTE: Do NOT push the OPERATE button during warmup.

3. Rotate the Control Knob to position 3.
4. Press and release the **OPERATE** button. The Ready Light turns off and the Steam Light turns on during steaming.

NOTE: Allowing this first steaming cycle to finish purges air from the water line and ensures proper operation.

5. Place product into the Basket(s) and insert the Basket(s) into the Top Housing.
6. Turn the Control Knob to the desired timing cycle and press the **OPERATE** button.

NOTE: Experiment by steaming product at different settings until correct cycle for that product is found.

⚠ WARNING ⚠

To avoid injury, be careful when pulling basket assembly out from unit. Be sure to allow steam to escape before putting hands or face over the steamer.

7. When the audio alarm sounds, remove and empty the basket(s).
8. At the end of the serving day or shift, turn the unit off and allow it to cool down before performing the procedures under "Daily Maintenance" in the Maintenance section of this manual.

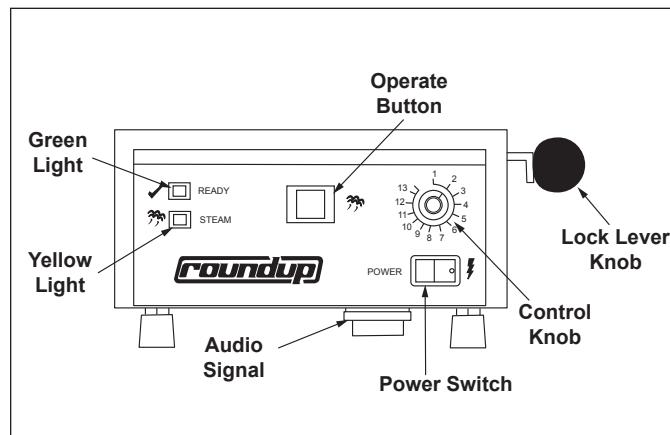


Figure 3. Operating Controls

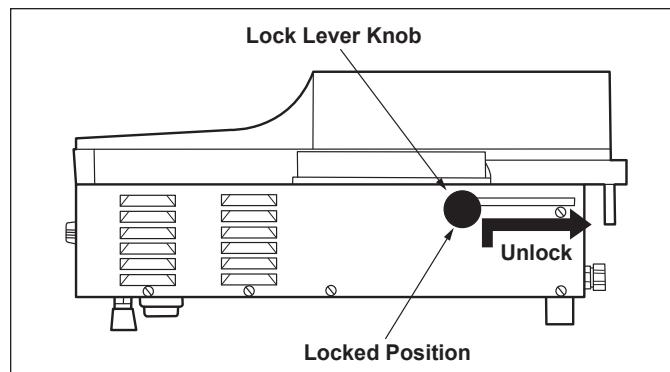


Figure 4. Lock Lever

MAINTENANCE**⚠ WARNING ⚠**

Turn the power off, unplug the power cord, and allow the unit to cool down before performing any service or maintenance on the unit.

⚠ CAUTION ⚠

Chlorines or phosphates in cleaning agents such as bleach, sanitizers, degreasers, or detergents could cause permanent damage to the stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes, or cracks. This damage is permanent and not covered by warranty. The following tips are recommended for maintenance of your stainless steel equipment:

- Always use a soft, damp cloth for cleaning, rinse with clear water, and wipe dry. When required, always rub in the direction of the metal polish lines.
- Routine cleaning should be done daily using soap, ammonia detergent, and water.
- Stains and spots should be removed using a vinegar solution.
- Finger marks and smears should be removed using soap and water.
- Hard water spots should be removed using a vinegar solution.

⚠ CAUTION ⚠

Do NOT use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.

⚠ CAUTION ⚠

If a chemical cleaner is used, be sure it is safe to use on cast aluminum. Observe all precautions and warnings on product label.

⚠ CAUTION ⚠

Failure to regularly and/or properly clean this equipment may damage it or cause the user bodily injury.

Daily Maintenance

NOTE: Frequency of cleaning is determined by water conditions, usage and water filter systems.

1. Turn the power off, unplug the power cord, and allow the unit to cool down.
2. Check the rear water quick disconnect fitting and all hose clamp connections for leaks. Tighten all clamps or replace part(s) if necessary.
3. Remove the Basket(s), Top Cover Housing Assembly, and Drip Tray. Wash them in hot soapy water, rinse, and allow to air dry.
4. Move the Locking Lever to the unlocked position. Remove the Black Manifold Plate, the large black O-Ring from the plate, and the Diffuser Plate.
5. Remove the Spray Tube by carefully lifting the loose end and gently twisting and pulling it out of the steam generator hole.
6. Use a suitable 1/16" punching tool (such as a large paperclip) to clean all 12 holes in the Black Manifold as well as the six holes in the Spray Tube. Then wash all items in hot soapy water, rinse, and allow them to air dry.
7. Reinstall the Spray Tube into the Steam Generator hole and reinstall the Diffuser Plate.
8. Lightly apply some Petro-Gel (supplied) onto the large black O-ring and reinstall the O-ring onto the Manifold Plate.
9. Hold the Manifold Plate up to a light and verify that light is visible through all of the holes. If not, use the punching tool to clean any clogged holes.
10. Seat the Manifold Plate on the Generator and pull the Locking Lever forward to lock the plate.
11. Check that the Water Pressure Regulator is correctly set at 20–25 psi (1.4–1.7 kg/cm² or 138–172 kPa.)
12. Re-install all parts and accessories. Plug power cord into electrical outlet.

MAINTENANCE (continued)**Monthly Cleaning**

Your steamer utilizes an open steam generator. Water sprayed onto the Generator surface flashes into steam immediately, but the minerals in the water do not steam; they stay on the Generator surface and accumulate. **A small amount of calcium/mineral deposits are needed for proper operation**, but a build-up of excessive calcium/mineral deposits causes poor steaming efficiency and excessive moisture (wet steam), which will eventually hinder the steaming action completely.

1. Turn the power off, unplug the power cord, and allow the unit to cool down.
2. Perform the steps under Daily Cleaning, but do NOT reassemble the unit.
3. Use a scraper or non-abrasive brush to loosen and remove excessive calcium/mineral deposits from the Generator surface.
4. Remove the loose build-up by wiping the Generator with a clean, damp cloth.
5. Reassemble the unit.

NOTE: If the deposits are still excessive and/or difficult to remove, see Steps 6 through 8.

6. Pour delimer solution (not supplied) onto the Generator surface. Be sure to follow the delimer manufacturer's instructions for proper mixture and use.

⚠ CAUTION ⚠

If a chemical cleaner/delimer is used, be sure it is safe to use on cast aluminum. Observe all precautions and warnings on the product label.

7. Using a sponge or a dry towel, remove the delimer solution from the Generator surface, then rinse with clean water.

NOTE: To ensure proper steaming characteristics, some calcium/mineral deposits must be present on the Generator surface. If during cleaning, the surface becomes free of calcium/mineral deposits, add plain tap water to the surface and allow it to boil off. If necessary, repeat this several times in order to formulate a thin coating of calcium/mineral deposits.

NOTE: In soft water areas, it may be necessary to "season" the Generator surface with a small amount of calcium deposits. This ensures proper steaming characteristics by creating a thin coating of calcium/mineral deposits. Seasoning mixture consists of 3/4 ounce (25ml/25cc) of baking soda, 3/4 ounce (25 ml/25cc) of lime, and 1 quart (950ml/950cc) of water. Stir mixture and pour 1/4" deep onto hot Generator surface. After mixture is converted to steam, the remaining loose powder can be removed.

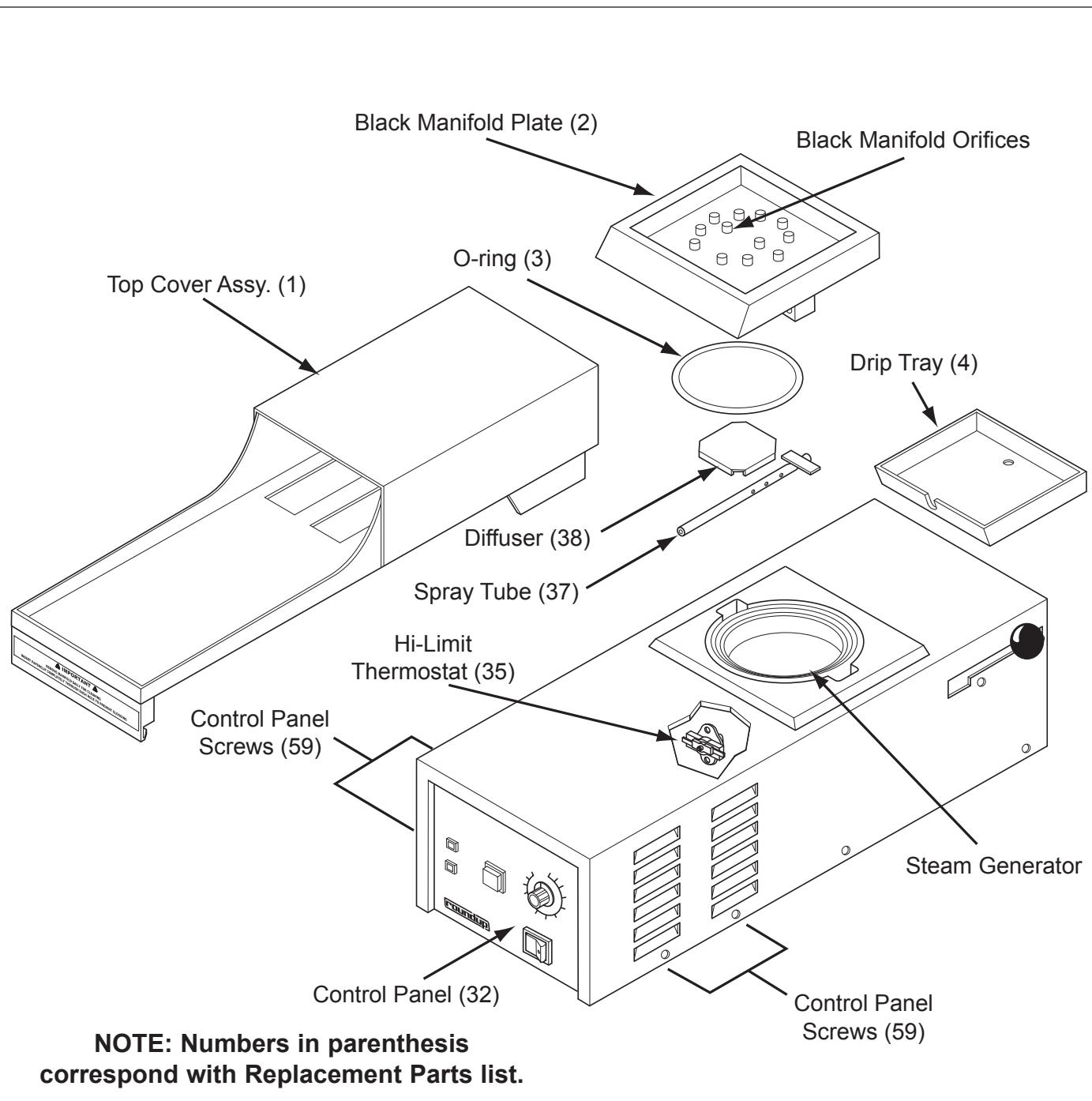
8. Plug the power cord in, turn the power on, and allow the unit to warm up for 30 minutes.
10. Set the Control Knob to "3" and push the **OPERATE** button to run a 30-second cycle of steam. This purges any remaining delimer residue from the Generator surface.
11. Turn the power off and reassemble the unit.

MAINTENANCE (continued)**Checking and Cleaning the Water Strainer**

The Water Strainer protects your equipment by preventing foreign debris from reaching the water line, which could get into the food, damage the unit's solenoid (causing the unit to leak or flood), or interfere with the equipment's proper and consistent operation.

To ensure proper and consistent steaming results, inspect the Water Pressure Regulator and strainer cup regularly. If the pressure is lower than 20 psi (1.4 kg/cm² or 138 kPa), check the clear, plastic strainer cup and clean out the accumulated debris as follows:

1. Shut off the water supply valve to the unit, unscrew the clear plastic strainer cup, and carefully remove the mesh strainer screen.
2. At the sink, gently flush all of the built-up debris from the strainer cup and mesh strainer. Be careful not to damage the mesh strainer screen.
3. Place the mesh strainer screen into its seat at the bottom of the clear, plastic cup and ensure the orange O-ring is properly seated in place before screwing the strainer cup and top back together.
4. Purge the air out of the strainer and tubing by disconnecting the male quick disconnect insert from the equipment and, over a bucket, push the white plastic tip in until there is steady water flow.
5. Replace damaged or worn parts as needed.
6. Verify that the Water Pressure Regulator is set to 20–25 psi (1.4–1.7 kg/cm² or 138–175 kPa).

MAINTENANCE (continued)**Figure 5. Variety Steamer Components**

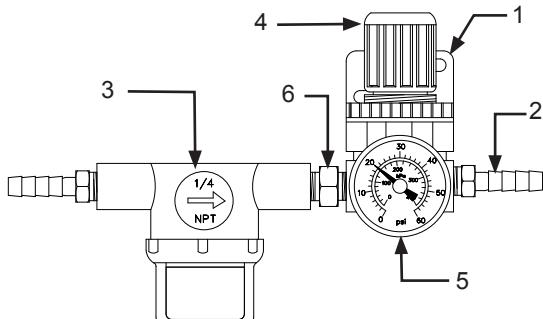
TROUBLESHOOTING**⚠ WARNING ⚠**

To avoid possible personal injury and/or damage to the unit, qualified service personnel should inspect, test, and repair all electrical equipment. The unit should be unplugged when servicing, except when electrical tests are required. Use extreme care during electrical circuit tests. Live circuits will be exposed.

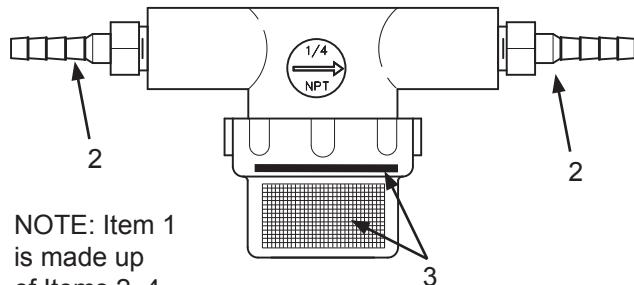
Problem	Possible Cause	Corrective Action
The unit is on, but the Switch Indicator Light is still off and the unit is not heating up.	The power cord is not correctly plugged in.	Plug the power cord in correctly.
	The power cord and/or electrical plug is damaged.	Inspect electrical wire, plug, and receptacle.
	The main electrical panel circuit breaker is off or has been tripped.	Reset circuit breaker. Contact your maintenance person or Authorized Service Agency if it trips again.
	Switch is inoperable.	Contact your maintenance person or Authorized Service Agency for service.
The unit's main electrical panel circuit breaker trips.	Damaged receptacle, plug, or cord; a loose connection or an internal component failure.	Turn the unit off, allow it to cool to room temperature, and then restart the unit. Contact your maintenance person or Authorized Service Agency if condition repeats.
The unit is on, the switch indicator light is on, but the unit is not heating up.	Hi-Limit Thermostat is tripped.	Reset the Hi-Limit according to the Operation section of this manual. If it requires continuous resetting or repair, contact your maintenance person or Authorized Service Agency for service.
	Inoperable Thermostat.	
	Inoperable Generator.	
	Loose/burnt wiring.	
Unit heats but there is little or no steam produced and/or The product requires more steaming than usual.	Water Line Valve is closed.	Check that the Water Line Valve is open.
	Filter Strainer is restricted.	Check and clean the Filter Strainer as described in the Maintenance section of this manual.
	Quick Disconnect is not fully engaged at rear of unit or is damaged.	Remove and re-engage the Quick Disconnect Insert firmly until a "click" is heard. Replace if damaged.
	Low or no water pressure in water line.	Remove the Quick Disconnect Insert from the rear of the unit. While holding over a bucket, press the white plastic tip. Strong water flow should be noted. If so, reconnect firmly into unit.
	Spray Tube orifices are restricted.	Remove and clean the Spray Tube according to the Daily Maintenance procedures found in this manual.
	Black Manifold orifices are restricted.	Remove and clean the Black Manifold according to the Daily Maintenance procedures found in this manual.
	Unit is not being cleaned daily and/or properly.	Clean unit daily according to the Daily Maintenance procedures found in this manual.
	Improper water pressure to unit.	Verify that a Water Pressure Regulator is installed and set to 20–25 psi.

TROUBLESHOOTING (continued)

Problem	Possible Cause	Corrective Action
Unit heats but there is little or no steam produced and/or The product requires more steaming than usual. (Continued)	Insufficient or excessive calcium/mineral buildup on Generator Surface. Black Manifold O-ring is worn, damaged, or missing. Low Generator temperature.	Verify that a thin layer of calcium/mineral deposits is present on the Generator Surface. Refer to the Maintenance section of this manual. Replace the Black Manifold O-ring if worn, damaged, or missing. Verify Generator Surface temperature is at least 380°F (193°C),
Steam leaks out of the sides of the unit.	Black Manifold O-ring is damaged or missing.	Replace the Black Manifold O-ring if worn, damaged, or missing.
Black Manifold is difficult to remove or reinstall onto the Generator.	Black Manifold not being removed and cleaned daily as required. Black Manifold O-ring is damaged or worn. Black Manifold O-ring is not being lubricated daily with Petro-Gel.	Remove and clean the Black Manifold daily according to the Maintenance section of this manual. Replace the Black Manifold O-ring if damaged or worn. Lubricate the Black Manifold O-ring daily according to the Maintenance section of this manual.
Unit floods overnight and/or continues to steam even when just in ready mode.	Solenoid valve is being held open by debris from the building's water line piping. NOTE: Verify that there is a pre-strainer/filter on the water line just before the unit.	Attempt to flush the debris out of the valve by running the unit on a number of cycles and then letting it rest. If the unit still leaks, contact your maintenance person or Authorized Service Agency.

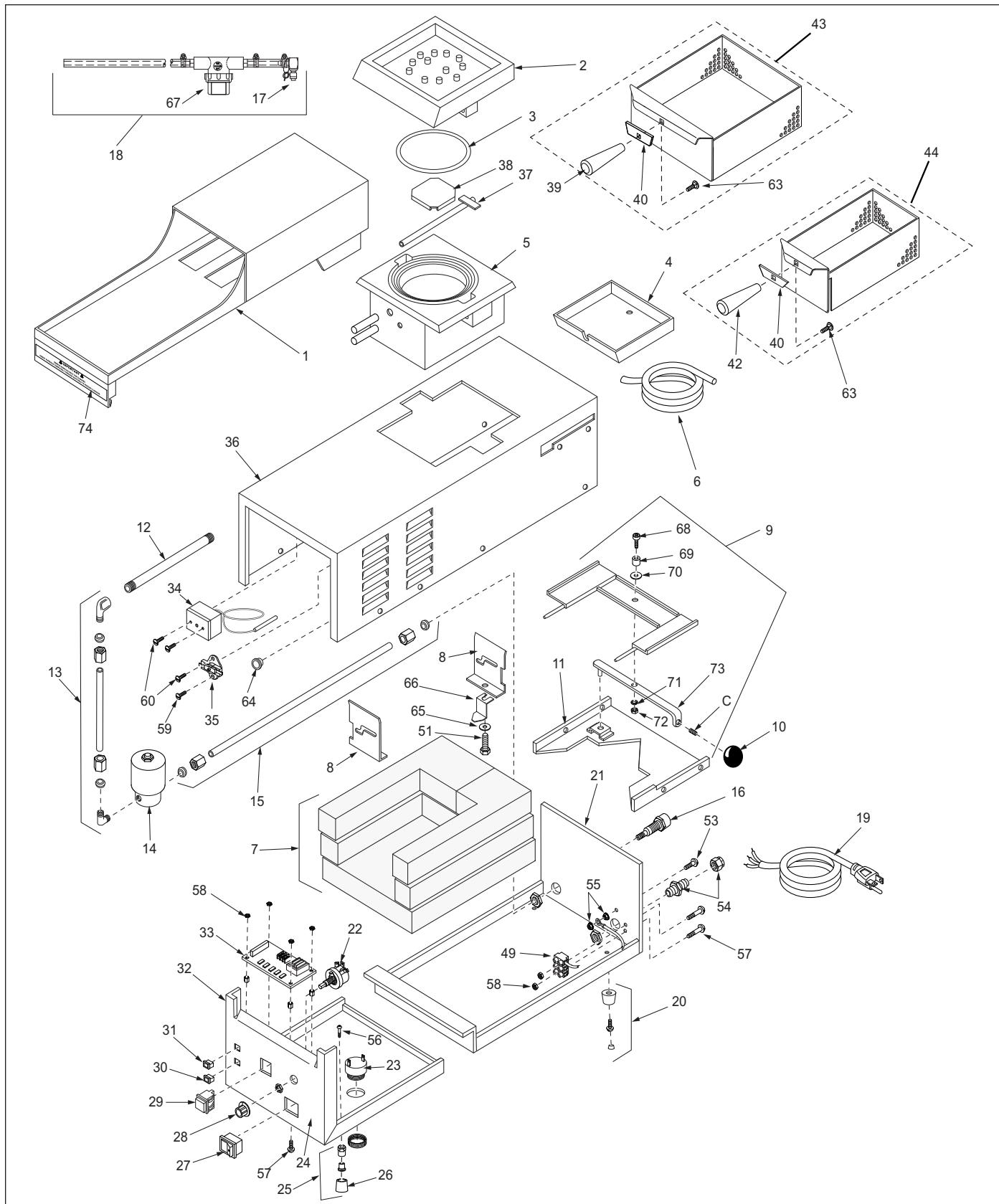
REPLACEMENT PARTS**Water Pressure Regulator Kit - Part No. 7000314**

Item	Part No.	Description	Qty.
1	0503849	Bracket	1
2	2040130	Male Adapter, Barbed 1/4"	2
3	See Below For Strainer Parts Identification		
4	2170113	Regulator, Pressure	1
5	7000306	Gauge, Water Pressure	1
6	2190129	Nipple, 1/4" NPT x 1/4" NPT	1
7	211P104	Clamp, Worm (not shown)	2



Item	Part No.	Description	Qty.
1	7000333	Water Line Strainer Kit	1
2	2040130	Male Adapter, Barbed 1/4"	2
3	7000334	Replacement Screen and O-ring Kit	1
4	2110104	Clamp, Worm (not shown)	2

REPLACEMENT PARTS (continued)



REPLACEMENT PARTS (continued)

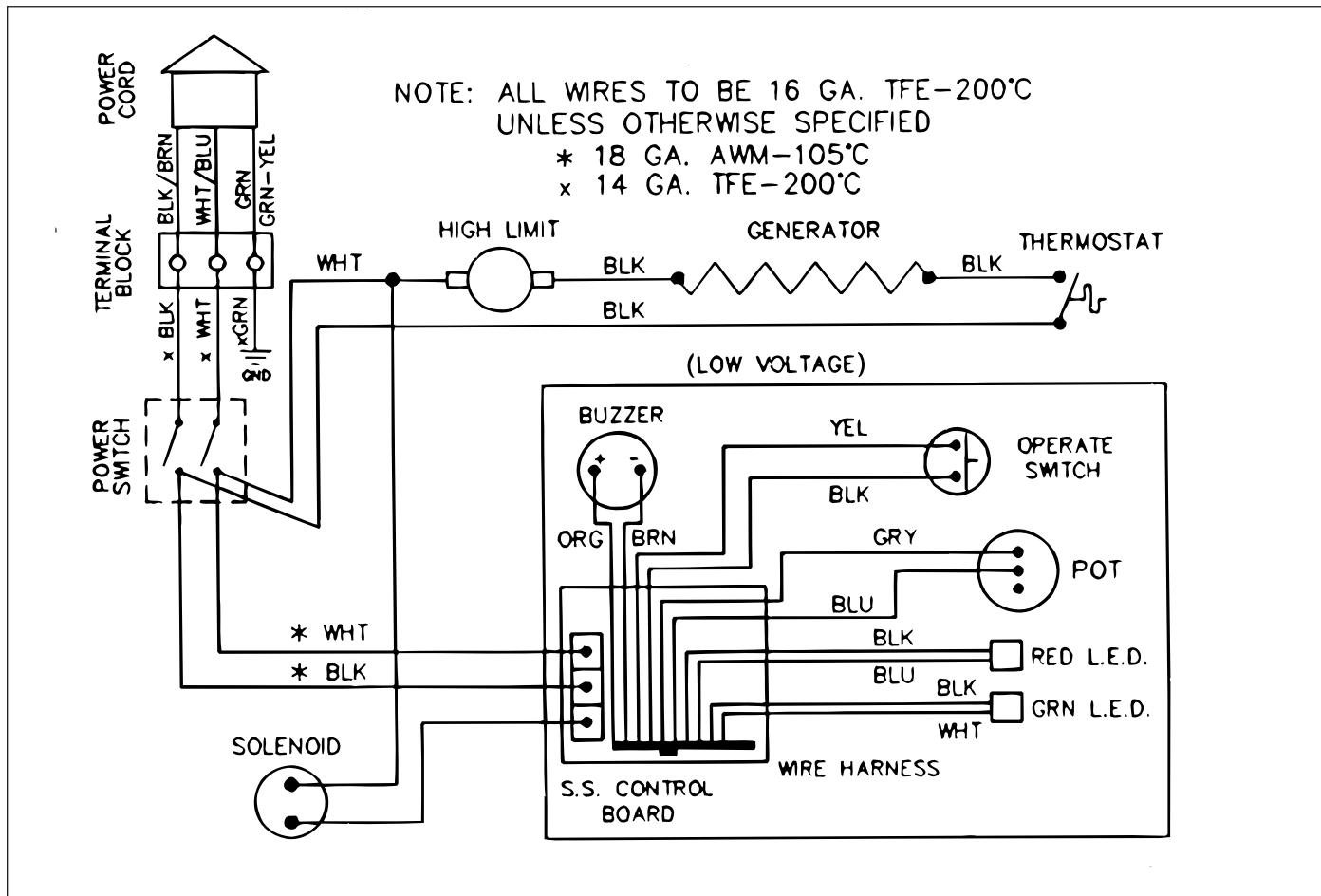
Item	Part No.	Description	Qty.
1	0021042	Top Housing Assy.	1
2	0100180	Generator Manifold	1
3	0200121	O-ring	1
4	0010336	Drip Tray Assy.	1
5	7000388	Generator, 3800W (240V)	1
	0100259	Generator, 3000W (240V) (Mfg. No. 9100218 only)	
6	2020104	Drain Tube	1
7	040K103	Insulation Kit	1
8	0501139	Retainer, Generator	2
9	001K125	Lock Lever and Support Assy.	1
10	2100138	Ball Knob	1
11	0021044	Lever Support	1
12	7000449	Tube 4 1/2"	1
13	200K126	Generator Tube Kit	1
14	0020419	Solenoid Valve with Fittings	1
15	200K127	Inlet Tube Kit	1
16	208K106	Quick Disconnect Body	1
17	7000139	Quick Disconnect Insert	1
18	0010584	Inlet Hose Assy. with Strainer	1
19	0700452	Power Cord 6-20P (Mfg. No. 9100210, 220, & 230)	1
	0700453	Power Cord CEE 7/7 (Mfg. No. 9100212 & 222)	1
	0700437	Power Cord IEC-309 (Mfg. No. 9100224)	1
	0700556	Power Cord UK BS 1363 250 V, 13 A 1 (Mfg. No. 9100218)	1
20	210K230	Leg Kit (Qty. 4)	1
21	0020443	Base	1
22	4050170	Pot. and Low Voltage Wiring Harness	1
23	4020131	Audio Signal	1
24	1000955	Label, Control Panel	1
25	210K122	Adjustable Leg Kit (Qty. 4) (Incl. No. 26)	1
26	210K108	Rubber Tip Kit (Qty. 4)	1
27	7000542	Power Switch	1
28	2100123	Adjusting Knob	1
29	4010166	Switch, Operate	1
30	4060208	LED Light, Yellow (Steam)	1
31	4060179	LED Light, Green (Ready)	1
32	0021043	Control Panel	1
33	402K169	Solid State Control	1

Item	Part No.	Description	Qty.
34	403K157	Thermostat	1
35	7000344	Hi-limit Thermostat	1
36	0021046	Main Housing	1
37	0020269	Spray Tube	1
38	0500625	Diffuser	1
39	2100119	Large Basket Handle	1
40	2100240	Handle Guard, Black	1
42	2100107	Small Basket Handle	1
43	0010550	Large Basket Assy. 20 oz.	1
44	0010551	Small Basket Assy. 10 oz.	2
45	0010570	Rice Basket Assy. 10 oz. (not shown) (Mfg. No. 9100230 only)	2
46	001K717	Egg Poach Basket Kit (not shown)	2
47	0700523	Wire Set (not shown)	1
48	2140116	Petrol-Gel (not shown)	1
49	7000136	Terminal Block	1
50	306P104*	Screw, Truss Hd., #6-32 x 1/4" SS	1
51	325P109*	Bolt, Hex Hd., 1/4-20 x 1/2"	1
52	325P134*	Setscrew, 1/4-20 x 3/4"	1
53	308P115*	Screw, Pan Hd., #8-32 x 3/8" SS	1
54	040P112*	Strain Relief	1
55	308P143*	Nut, Hex, KEPS, #8-32	1
56	310P109*	Screw, Pan Hd., #10-32 x 3/8" SS	1
57	306P113*	Screw, Round Hd., #6-32 x 5/8"	1
58	306P116*	Nut, Hex, #6-32	1
59	308P103*	Screw, Truss Hd., #8-32 x 1/4" SS	1
60	308P128*	Screw, Binder Hd., Brass, #8-32 x 1/4"	1
61	020P117*	O-ring, 5/16" I.D.	1
62	308P110*	Screw, Binder Hd., Nickel, #8-32 x 5/16"	1
63	338P102*	Bolt, Carriage, 3/8-16 x 3/4" SS	1
64	040P111	Snap Bushing	1
65	325P104*	Flat Washer 1/4"	1
66	0503989	Bracket, Hi-Limit	1
67	See page 16 for Strainer Parts identification		
68	325P169*	Bolt, Shoulder 5/16" x 1/2"	1
69	212P120*	Spacer, St. Stl.	1
70	212P118*	Flat, Washer St. Stl.	1
71	325P154*	Wash, 1/4" Spring Lock	1
72	325P102*	Nut, Hex 1/4" - 20	1
73	0021051	Lock Lever Weldment	1

* Only available in packages of 10.



WIRING DIAGRAM



LIMITED WARRANTY

Equipment manufactured by Roundup Food Equipment Division of A.J. Antunes & Co. has been constructed of the finest materials available and manufactured to high quality standards. These units are warranted to be free from electrical and mechanical defects for a period of one (1) year from date of purchase under normal use and service, and when installed in accordance with manufacturer's recommendations. To insure continued operation of the units, follow the maintenance procedures outlined in the Owner's Manual. During the first 12 months, electro-mechanical parts, non-overtime labor, and travel expenses up to 2 hours (100 miles/160 km), round trip from the nearest Authorized Service Center are covered.

1. This warranty does not cover cost of installation, defects caused by improper storage or handling prior to placing of the Equipment. This warranty does not cover overtime charges or work done by unauthorized service agencies or personnel. This warranty does not cover normal maintenance, calibration, or regular adjustments as specified in operating and maintenance instructions of this manual, and/or labor involved in moving adjacent objects to gain access to the equipment. This warranty does not cover consumable/wear items. This warranty does not cover damage to the Load Cell or Load Cell Assembly due to abuse, misuse, dropping of unit/shock loads or exceeding maximum weight capacity (4 lbs). This warranty does not cover water contamination problems such as foreign material in water lines or inside solenoid valves. It does not cover water pressure problems or failures resulting from improper/incorrect voltage supply. This warranty does not cover Travel Time & Mileage in excess of 2 hours (100 miles/160 km) round trip from the nearest authorized service agency.
2. Roundup reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify equipment because of factors beyond our control and government regulations. Changes to update equipment do not constitute a warranty charge.
3. If shipment is damaged in transit, the purchaser should make a claim directly upon the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. Damage should be reported to the carrier. This damage is not covered under this warranty.
4. Warranty charges do not include freight or foreign, excise, municipal or other sales or use taxes. All such freight and taxes are the responsibility of the purchaser.
5. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL ROUNDUP BE LIABLE FOR SPECIAL CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.



A.J. Antunes & Co.
We exist to make our customers successful.

A.J. Antunes & Co.
Headquarters/Manufacturing
Carol Stream, Illinois 60188 USA
Phone: (630) 784-1000
Toll Free: (800) 253-2991
Fax: (630) 784-1650

Antunes Equipment
Manufacturing (Suzhou) Ltd.,
Suzhou, Jiangsu, China 215011
Phone: 86-512-6841-3637
Toll Free: 400-0-7878-22
Fax: 86-512-6841-3907

www.ajantunes.com